

Polska Pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pszeniczny | 4.5 kg (50%) | 85 % | 4 |
| Grain | Viking Pilsner malt | 4.5 kg (50%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Perle | 60 g | 2 min | 7 % |
| Boil | Magnat | 30 g | 60 min | 11.2 % |
| Boil | Magnat | 30 g | 15 min | 11.2 % |
| Boil | Magnat | 60 g | 1 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| S-06 | Wheat | Dry | 23 g | --- |